



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Bananas Foster Cheesecake

(crust)

3/4 cup	flour
3/4 cup	finely chopped pecans
3 tbsp	brown sugar
3 tbsp	sugar

(batter)

1/4 cup	unsalted butter, melted
16 oz	cream cheese
1 1/4 cup	sugar
2 tbsp	cornstarch
3 large	eggs
2 cups	very ripe mashed bananas
8 oz	sour cream
2 tbsp	lemon juice
2 tsp	vanilla
1 tsp	cinnamon
1/8 tsp	salt

(topping, optional)

8 oz	sour cream
1/4 cup	sugar
1/2 tsp	vanilla

Combine crust ingredients in bowl and stir well. Press into bottom of springform pan. Set aside.



**WATCH THE GRILL SERGEANTS EVERY MONDAY
AT NOON EST**

Beat cream cheese at medium speed until creamy. Gradually add sugar and cornstarch, beating well. Add eggs one at a time, beating after each addition. Stir in mashed bananas, sour cream, lemon juice, vanilla, cinnamon and salt. Pour batter onto crust. Bake at 350 degrees for one hour or until center is set.

Combine topping ingredients in small bowl, stirring well. Spread over warm cheesecake. Return to oven for ten minutes. Turn off oven and let sit for two hours. Cover and chill for 8 hours. Carefully remove sides of springform pan. Drizzle with caramel sauce.